

What is claimed:

1. A fish maw gelatin product, characterized in being transparent and slightly yellowish, being in form of a powder, having a moisture content below 10wt%, and having a particle size of 80-200 mesh.

2. A process of preparing the fish maw gelatin product according to claim 1, including: soaking softened and optionally cut up fish maws in an acid, and treating said fish maws with the acid at a temperature of 10-15°C; washing the treated fish maws, effecting gelatinization by subjecting the washed fish maws to a pressure of 0.3-1kg/cm² and a temperature of 90-120°C; filtering the resultant gel liquor; and drying the filtrate to give a dried product.

3. The method according to claim 2, further including pulverizing the dried fish maw gelatin product into a powder sizing 80-200 mesh.

4. The method according to claim 2, including: (1) pre-treatment of raw materials, including selecting fish maws that are dry and odor-free, removing impurities, washing, softening by soaking for 24 hours, then bringing pH to 3-3.5 and temperature to 10-15°C; (2) wash, including rinsing the pre-treated materials with a water stream until pH rises to 6-7; (3) gelatinization, including placing the washed fish maws into a stainless steel jacketed pressure cooker, adding water into the cooker, applying a pressure of 0.5Kg/cm² and a temperature of 110°C for 0.5 hour, reducing the pressure and recovering the resultant gel liquor, filtering the gel liquor through a stainless steel screen of 100 mesh, recovering the filtrate, adding water into the residue and repeating the gelatinization as above for 3 times; (4) desiccation, including pouring aliquots of the filtrate into dry stainless steel plates, placing the plates in a hot

air oven set at $50\pm 3^{\circ}\text{C}$; (5) recovery of gelatin, including recovering the gelatin as slightly yellowish and transparent flakes after the gel liquor is dried to a moisture content below 10wt%; (6) pulverization, including braking the flakes with a hammer crusher into a powder sizing 80-200 mesh; (7) package, including vacuum packaging the fish maw gelatin powder after it passes the quality control.

5. The method according to claim 2, wherein said acid is hydrochloric acid.